Sheet 1 of 1 INFORMATION DISCLOSURE STATEMENT FORM PTO/SB/08 A&B (modified) ATTY DOCKET NO. SERIAL NO. 2006 1530A 10/593.867 U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE APPLICANT Hirovuki KATO et al. LIST OF REFERENCES CITED BY APPLICANT(S) (Use several sheets if necessary) FILING DATE GROUP Date Submitted to PTO: July 31, 2009 September 22, 2006 1794 U.S. PATENT DOCUMENTS *FXAMINER DOCUMENT DATE NAME CLASS SUBCLASS FILING DATE IF INITIAL NUMBER APPROPRIATE /HRB/ AΑ 5.055.310 10/1991 Nonaka et al. AB AE AΠ ΑE AF AG AH FOREIGN PATENT DOCUMENTS DOCUMENT DATE COUNTRY CLASS SUBCLASS TRANSLATION NUMBER YES NO /HRB/ BA 6-209716 8/1994 Japan BA 0.963.704 12/1999 Europe BC 2004-254631 9/2004 Japan 9/2004 BD 1 459 635 Europe BC OTHER DOCUMENT(S) (Including Author, Title, Date, Pertinent Pages, Etc.) Supplementary European Search Report dated June 19, 2009 in European Application Number 05 72 7566 CB /HRB/ corresponding to the present application. M. Muguruma et al., "Soybean and milk proteins modified by transglutaminase improves chicken sausage CB texture even at reduced levels of phosphate", Meat Science, vol. 63, pages 191-197, XP002530702. 2003 CC Jun Kang et al., "Gelation and Gel Properties of Soybean Glycinin in a Transglutaminase-Catalyzed System", J. Agric, Food Chem., vol. 1, no. 42, pages 159-165, XP001070312, ISSN: 0021-8561, 1994. CD Chiva Kuraishi et al., "Transglutaminase; Its Utilization in the Food Industry", Food Reviews International. vol. 17, no. 2, pages 221-246, XP001070304, January 1, 2001. 11/20/2009 /Hamid Badr/ DATE CONSIDERED EXAMINER